

# OWNER'S MANUAL

Care and Use guide for Sunjoy Propane BBQ Grill  
Model: G-BQ010PSS



## FOR YOUR SAFETY

If you smell gas:

1. Shut off the gas to the appliance.
2. Extinguish any open flames.
3. Open the top cover or lid.

If odor continues, immediately call your gas supplier or local fire department.

## FOR YOUR SAFETY

1. Do not store, use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.



Propane tank not included

**TO INSTALLER:** Leave this Owner's Manual with the consumer.

**TO CONSUMER:** Please keep this Owner's Manual for future reference.

Any questions during use, please call Sunjoy Industries toll-free 1-866-578-6569 or send VIA e-mail to [lowes05@sunjoygroup.com](mailto:lowes05@sunjoygroup.com) for assistance and advice.

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Thank you for purchasing a **SUNJOY Series Barbecue Grill**. Only the finest materials were used in its construction. When properly cared for, your grill will provide you with many years of safe, reliable service. Please read the care and use guide thoroughly to familiarize yourself with the safety precautions and operation of the grill. If we can answer any questions or be of any assistance please complete the attached parts replacement order form and fax, email or return it to Sunjoy's Customer Service for easy parts ordering.

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## **Important Safety Warnings and Precautions**

**PLEASE READ THE FOLLOWING BEFORE OPERATING YOUR SUNJOY BBQ GRILL:**

- **Installation of the grill must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 latest edition. In Canada, CAN/CGA-B149.2 Propane Installation Code.**
- **CALIFORNIA PROPOSITION 65 – WARNING** - The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn their customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the care and use guide, ensuring you provide the proper ventilation when cooking with gas.



### **WARNING**

**Carefully read all warnings, instructions, gas leak check procedures, lighting instructions and general maintenance and storage information prior to the operation of this grill. Failure to do so could result in a fire, which could cause property damage, personal injury or death. Retain this manual for future reference.**

1. Always place your SUNJOY BBQ Grill on a solid and secure surface. A patio slab or sizeable deck is recommended.
2. The grill is for outdoor purposes only.
3. Do not obstruct the flow of combustion and ventilated air.
4. This outdoor grill is not intended to be installed in or on recreational vehicles or boats.
5. Do not install or use the grill within 36 inches of combustible materials from the front, back or sides of the grill.
6. The grill should be operated only in well-ventilated areas. Never operate the grill in an enclosed space such as a garage or building.
7. The grill should not be placed under combustible structures such as an enclosed carport, garage, porch, patio, etc.
8. Use only the standard one pound disposable gas canisters marked "PROPANE DOT-39 NRC 228/286".
9. Propane canisters should be disconnected when not in use.
10. The grill can be converted for use with a 20 pound Propane cylinder with optional hose and adapter.
11. Do not leave the grill unattended while it is in use or hot.

12. Do not leave children unattended while the grill is in operation or still hot.
13. Keep all barbecue utensils out of the reach of children.
14. Indoor storage of this grill is permissible only if the one pound propane canister is disconnected and removed from the grill.
15. Keep the ventilation openings of the canister enclosure free and clear of debris.
16. Keep the grill area clear from combustible materials, gasoline and other flammable vapors and liquids.
17. The propane canisters must be stored outdoors, out of the reach of children and not in a building, garage or other enclosed area.
18. Visually check burner flames upon lighting the grill.
19. Always check the venturi tube and burner for insects and nests. A clogged tube or burner can lead to fire beneath the grill or could adversely affect use of the grill.
20. Clean the venturi tube and/or burner with a small bottle brush or similar device.
21. Check all tubes and hoses before each use of the grill. If there is evidence of excessive abrasion, wear, or the tubes/hoses are cut, they must be replaced prior to the grill's operation.
22. Inspection of the tubes and hoses can be achieved by removing the access panels at the rear of the grill. The top access panel (inspection panel) allows inspection of the hoses to and from the valve and the tubes to the venturi tube. The bottom access panel allows inspection of the hose from the canister or cylinder to the valve.
23. Always light the grill with the lid open.
24. During the preheat period, the top cover or lid should be closed.
25. Always use a glove or hot pad when operating or handling a hot grill.
26. Always turn the grill off after its use.

## **Removing Packaging Materials**



1. Remove the grill from its packaging.

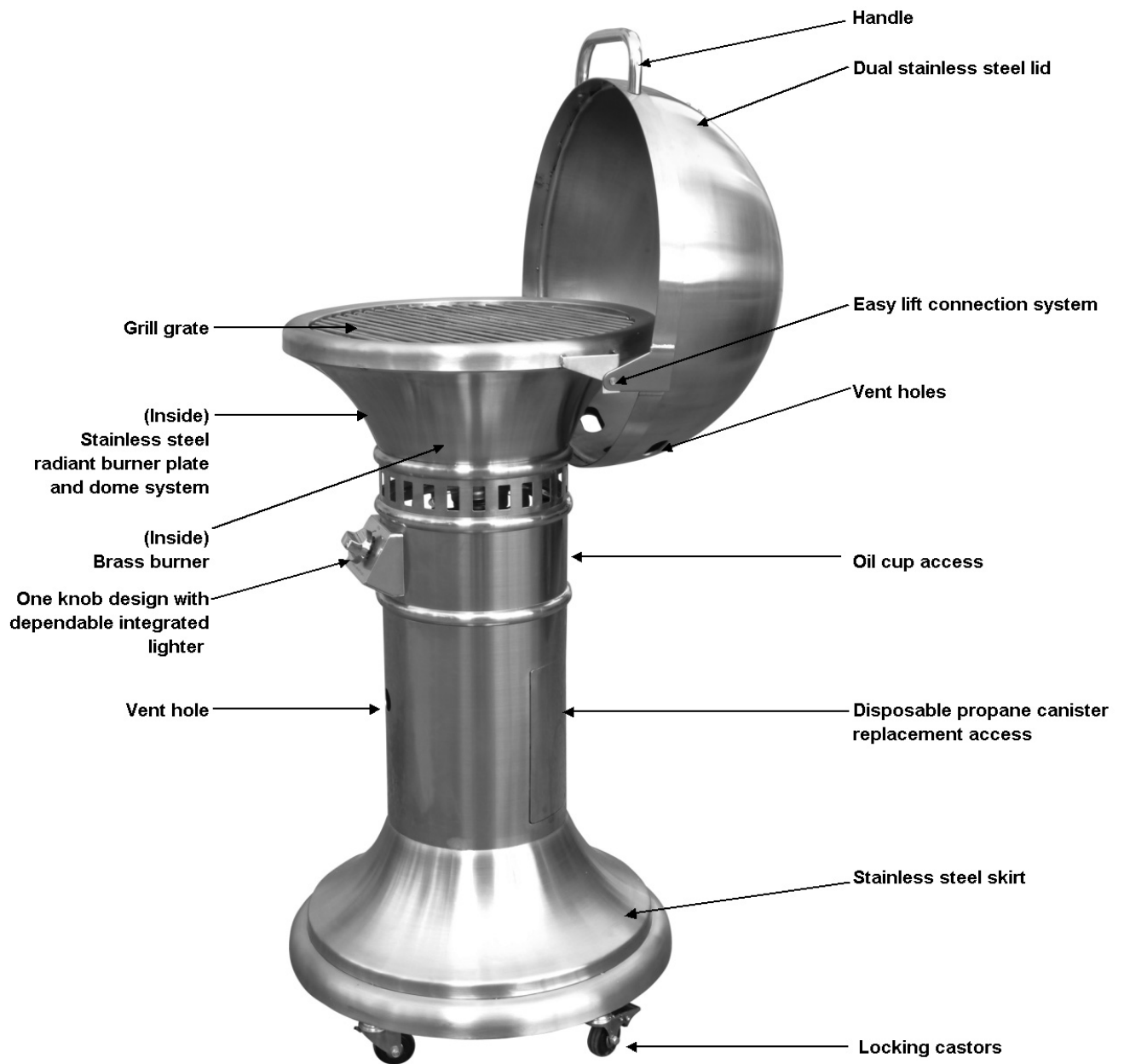


2. Remove the grill grate and plate from the bottom side of the Styrofoam.



3. Place the plate and grill grate onto the burner.

## Features



## Inspection of Tubes and Hoses



CAUTION

**Inspect all tubes and hoses prior to each use of the grill.**



1. Open the access panel located at the rear of the column.
2. If necessary, use a flashlight to inspect the gas delivery tube and the upper end of the gas supply tube.



3. If either tube shows excessive wear, abrasion, cutting, or other damage, it must be replaced prior to using the grill (the valve and gas delivery tube is one assembly). Replace the tubes only with those specified by the manufacturer.



4. Open the access door at the bottom rear of the column.
5. Remove the propane canister by turning it counter-clockwise from the regulator.
6. If necessary, use a flashlight to inspect the regulator and bottom end of the gas supply hose.



7. If the hose shows excessive wear, abrasion, cutting, or other damage, it must be replaced prior to using the grill. Replace the hose only with one specified by the manufacture.



## Inspection for Spiders

Spiders, earwigs, and other insects find the venturi tube and burner to be ideal nesting areas. Spider webs or the insects themselves could block the flow of gas, which may cause a flashback (a fire in the venturi tube). Always inspect these areas prior to operating the grill.

### Inspection Procedure:



CAUTION

**Before starting, make sure the grill is cold and the gas is turned off.**



1. Open the lid or top cover of the grill.



2. Remove the grill grate and plate.
3. Unscrew the burner and remove the fire pan. Take care not to damage the igniter electrode.
4. Inspect the burner and clean as required.



5. Inspect the venture tube for obstructions.
6. Clean the tube by running a small brush or similar item through the venturi tube.
7. Once the blockage has been removed, carefully replace the pan and burner.



8. Replace the plate and grill grate.

## Changing the Fuel Canister



### CAUTION

Before starting, make sure the grill is cold and the gas is turned off.



1. Turn the valve to the off position



2. Open the Canister Access Panel.
3. Remove the canister out of the Access Panel.



4. Remove the old propane canister by turning it counter-clockwise from the regulator.



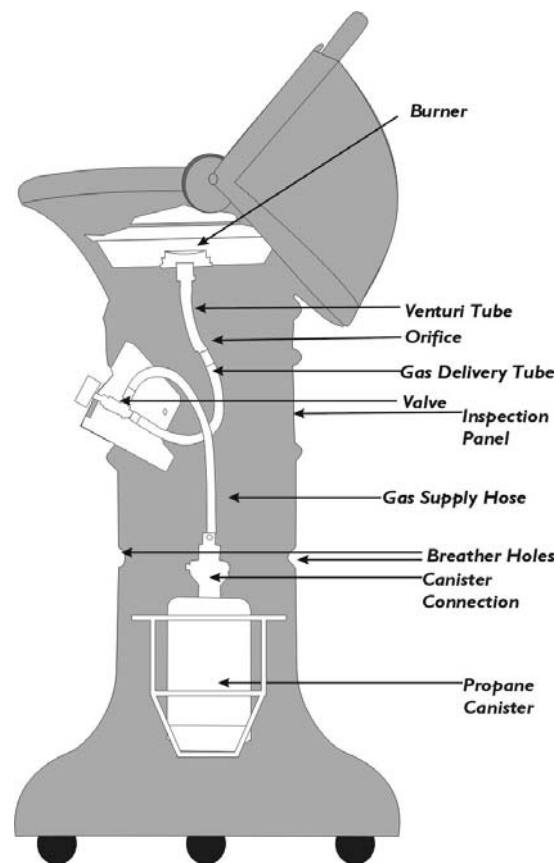
5. Place the new propane canister into the regulator and turn it clockwise until secure. Make sure the propane canister is securely connected to the regulator without over tightening it.

## Leak Test



### WARNING

- Do not use an open flame to check for leaks.
- Do not remove valve orifices.
- Do not smoke during testing.
- Do not test indoors.
- Test outdoors in a well ventilated area.
- A leak test must be performed each time the Propane canister is replaced.



### TEST PROCEDURE:

1. Inspect all tubes and hoses before each use.
2. If there is excessive abrasion, wear, or cutting, replace the tubes or hoses only with those specified by the manufacturer.
3. Make sure the valve is in the off position.
4. Make sure the propane canister is correctly and securely connected to the regulator, without over tightening it.
5. Combine a soap solution of one part soap (any mild or liquid dish soap works well) and one part water.
6. Using a small paintbrush, spread a thin coating of the soap/water solution onto the following connections:
  - Propane Canister – Regulator
  - Regulator – Gas Supply Tube
  - Gas Supply Tube – Valve Inlet
  - Valve Outlet – Gas Delivery Hose

### RESULTS:

1. If the soap/water solution bubbles, there is a leak. Immediately disconnect the propane canister and check the connections. Then reconnect the propane canister and repeat the test.
2. If the soap/water solution continues to bubble, remove the canister and replace the defective parts before operating the grill.

## Lighting Instructions

### Igniter Lighting

Your grill is equipped with an ignition that is activated through the control knob. For proper use, the igniter electrode should be clean and free from debris. Regular inspection and cleaning is recommended.



CAUTION

**Read the instructions carefully before lighting.**



BLUE PROPER FLAMES

1. Open the top cover or lid.
2. Make certain a propane canister is installed and contains a sufficient amount of propane.
3. Keep your face away from the grill during the lighting process.
4. Press and turn the valve control knob counter-clockwise to the "HIGH" position (not more than 3-4 seconds). As the knob indicator passes the "ON" position you will hear a definite "click" indicating the igniter has sparked.
5. Make sure the ignition has taken place and a flame is present. Blue flames about 1/4" high are proper.
6. Adjust the flame as required to the proper cooking temperature.
7. If the unit does not ignite, turn the valve control knob to the "OFF" position, wait 5 minutes, and repeat step 5.

## Match Lighting



### WARNING

- If the burner will not light after several attempts to ignite, wait five minutes for any accumulated gas to dissipate.
- Keep face and hands as far away from the grill as possible.
- Use the match holder rod for safety.



1. Open the top cover or lid.
2. Make certain a propane canister is installed and contains a sufficient amount of propane.
3. Keep your face away from the grill during the lighting process.



4. Using the match holder rod located on the propane canister rack, clip a matchstick and light it.
5. Bring the lit matchstick into the burner chamber under the heat plate.



6. Press and turn the valve control knob counter-clockwise to the "HIGH" position (not more than 3-4 seconds).
7. Make sure the ignition has taken place and a flame is present. Blue flames about 1/4" high are proper.
8. Adjust the flame as required to the proper cooking temperature.

## **Grill Operation**

### **Cooking on the Grill**

It is recommended that you do most of your grilling on the “LOW” setting. The grill will continue to become hotter as you cook. The “LOW” setting will ensure proper food preparation and protect the grill from excessive heat.



#### **CAUTION**

**Oil-based marinades could cause flare-ups.**



1. Use lean cuts of meats with the excess fat trimmed off.
2. When grilling vegetables or fish, lubricate the grill with a light coating of oil (vegetable oil or olive oil recommended) to reduce sticking.
3. Grill with the lid closed. The shape of the grill is designed to reduce cooking time by evenly distributing heat across the grill surface.

## **Moving the Grill**

Your SUNJOY grill is equipped with universal castors. These moving devices can be used to lock the grill onto your balcony, deck, or patio. The plastic material will not scratch or mar the surface of your balcony, deck or patio. They make moving your grill an easy task.



CAUTION

**Before starting, make sure the grill is cold.**



1. Close the top cover or lid.
2. Pull the grill handle towards your ideal location.
3. Turn the grill several times until the wheels are pointed in correct direction.
4. Press the button on the wheels to lock the grill in place.

## **A Word About Stainless Steel**

Contrary to popular belief, stainless steel can rust. Most commonly, deposits on the surface of the product will trap moisture. It is this moisture that robs the stainless steel of oxygen. Oxygen is the element that reacts with the stainless steel to form a protective layer of chrome oxide. Without oxygen, this reaction does not take place and “crevice corrosion”, or “surface rusting” occurs. To minimize this effect, thoroughly clean your barbeque grill with products specifically designed to clean stainless steel.

Additionally, stainless steel that has been exposed to high heat for prolonged periods will change in color and texture over time. The plate and fire pan used to distribute heat evenly across the grill does so by deflecting high heat over a large surface area. This prolonged exposure to high temperatures will cause the plate and dome to change color. A blue or brown color change is normal and should not affect the operation of the grill.

## **Maintaining Your Grill**

### **Exterior Stainless Steel Components:**

As previously stated, stainless steel is not impervious to rust or corrosion. Some basic steps are necessary to maintain the shine and appearance of your grill. We recommend you clean the grill after each use. Use a mild soap or products specifically designed for cleaning stainless steel. Use a soft cloth or sponge on the exterior stainless steel. Rinse with fresh water and wipe dry when finished. We also recommend you cover the grill between uses (optional custom covers are available through your local retailer or directly from SUNJOY).

### **Interior Stainless Steel Components:**

Interior stainless steel components (fire pan, plate and dome, and burner) are subject to high temperatures, grease and food residue. The exposure to high heat can cause the interior stainless steel components to first turn blue, then brown. This is not a failure of the stainless steel and should not affect the operation of the product.

We recommend a thorough cleaning after each use. Disassemble the interior components and remove any food residue. A "Scotchbrite" pad or similar product may be used in this process.

### **Igniter Electrode:**

The igniter electrode located beside the burner should be kept clean of debris and grease. The ceramic insulation and spark electrode should not, however, be damaged in this process. Although sturdy in its construction, care should be given to the cleaning of this component. Wipe it clean with a soft cloth to remove grease and food particles.

### **Grill Grate:**

We recommend you clean the grill grate after each use with a brass wire brush while the grill is still warm. The grill grate can then be washed by hand or in your dishwasher.

### **Hoses:**

Hoses should be checked prior to each use of the product. See the section on checking your hoses.

### **Control Valve:**

The control valve on your SUNJOY grill was adjusted, set and tested at the factory. You should not attempt to adjust the valve. Call SUNJOY if you suspect your valve is not properly adjusted. Always follow the recommended safety guides.

### **Cover:**

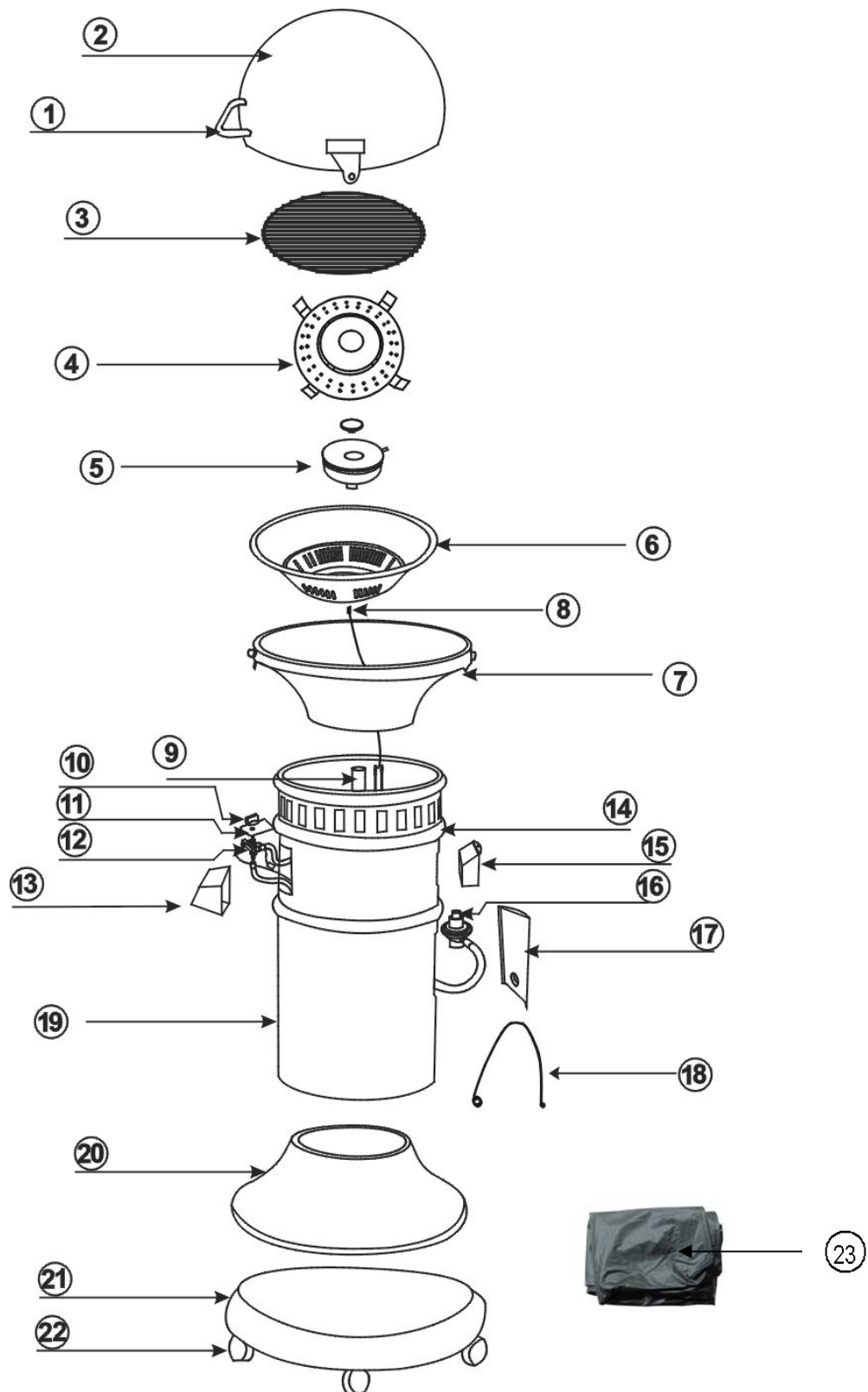
Do not machine wash the grill cover. Wipe it with a wet cloth to remove dust from the surface. Keep the cover away from heat when it is not in use. Before placing the cover over your grill, make certain the unit has completely cooled down.



## **Troubleshooting Guide**

<b>Problem</b>	<b>Possible Causes</b>	<b>Possible Solutions</b>
The burner will not light using the igniter procedure.	<p>The igniter electrode may be covered with grease or residue.</p> <p>The igniter electrode may have a loose or disconnected wire.</p> <p>No spark is being generated.</p>	<p>Clean the igniter electrode.</p> <p>Check the connections and reconnect any loose or disconnected wires.</p> <p>Replace the igniter wire or valve assembly.</p>
The burner will not light with a match.	No gas flow or an obstructed gas flow.	Check the fuel level. Replace the canister. Clean the venturi tube and burner.
The flame goes out.	<p>Disconnected gas supply hose.</p> <p>High or gusting winds.</p> <p>The flame is on a low setting and the lid is closed or was opened too quickly.</p>	<p>Reconnect the gas supply hose.</p> <p>Move the grill out of the windy area.</p> <p>Relight the flame and close or open the lid more slowly.</p>
Flare-up	<p>Excessive cooking temperatures.</p> <p>Grease and/residue build-up.</p> <p>Excessive fat in the meat.</p> <p>Excessive oil in the marinade.</p>	<p>Reduce the flame level.</p> <p>Clean the components.</p> <p>Trim fat from the meat before grilling.</p> <p>Use a non-oil based marinade.</p>
Yellow sooty flame	<p>Excessive cooking temperature.</p> <p>Obstruction of gas flow.</p>	<p>Reduce the flame level.</p> <p>Check and clean venturi tube and burner.</p> <p>Check gas supply line connection.</p>

## Expanded View



## **Parts Listed**

- |  |                                   |
|--|-----------------------------------|
| 1. Handle  | 13. Control Panel                 |
| 2. Dual Wall Lid   | 14. Transition Ring               |
| 3. Grill Grate   | 15. Inspection Panel with oil cup |
| 4. Plate   | 16. Regulator                     |
| 5. Burner  | 17. Access Panel                  |
| 6. Fire Pan  | 18. Match holder rod              |
| 7. Outer Bowl  | 19. Column                        |
| 8. Igniter Electrode   | 20. Base skirt                    |
| 9. Venturi Tube  | 21. Base                          |
| 10. Valve Control Knob   | 22. Universal castors             |
| 11. Control Panel Face Plate   | 23. Cover                         |
| 12. Valve Assembly (Includes: Control Valve, Igniter, Igniter Wire, Gas Delivery Tube) |                                   |

## **QUICK REFERENCE CHART**

It is important to remember barbecuing is far from being a science. The times and temperatures in this book are meant to be used as guidelines only. There are many variables involved in barbecuing which can affect cooking times, such as the cut of meat you are using, weather conditions, the heat of the fire or your taste in food.

### **Indirect cooking with an Aluminum Foil Rack**

For some types of meat such as Cornish hens, whole chickens, certain fish and large cuts of beef, you may want to try a more indirect method of cooking. By utilizing a metal pie plate and rack constructed of aluminum foil, you can slowly bake the meat instead of grilling it. Construct the foil rack by twisting strips of aluminum foil into cylinder shapes about 1/4" to 1/2" in diameter and as long as needed to fill the pie plate. Weave the foil cylinders together to form a rack and place them in the bottom of the pie plate. A small amount of water can be added to the pie plate to keep direct heat off of the meat.

Type of Meat	Cut of Meat	Size of Cut	Fire Temp	Approximate Cooking Times and Temperatures			
				Rare	Medium	Well Done	Comments
Beef	Steak	1'-1-1/2	Med-Hot	10-12 Min/140°	12-14 Min/160°	15 Min+/170°	Cut the meat near its center with a sharp knife to determine if it is thoroughly cooked. Use a thermometer for larger cuts of meat.
	Roast	2-3 Lbs	Low-Med	24-30 Min/140°	36-46 Min/160°	50 Min+/170°	
	Burger	3/4"-1"	Med	8 Min	12 Min	14 Min+	
Fish	Steak	3/4"-1"	Low-Med	-----	-----	10-14 Min/120°	When fish is cooked, it will turn from translucent to opaque and the meat will flake.
	Whole	3/4"-1"	Low-Med	-----	-----	14-30 Min/120°	
Pork	Chops	1"-1-1/2"	Med	-----	-----	14-20 Min/175°	Pork should always be well done.
	Ham (cooked)	3/4"-1"	Med	-----	-----	6-12 Min/140°	
	Spare Ribs	3 Lbs.	Low-Med	-----	-----	15-25 Min	
Lamb	Chops	1"-2"	Med-Hot	10-12 Min/140°	12-14 Min/160°	16 Min+/180°	Cook the lamb as you would beef.
	Leg of Lamb	5m-6 Lbs.	Med-Hot	20 Min/140°	30 Min/160°	40 Min /180°	
Poultry	Chicken	Pieces	Low-Med	-----	-----	20-30 Min/185°	Turn frequently and do not overcook.  For larger cuts, whole chicken and hens, try the baking tray as described above.
	Chicken (Whole)	3 Lbs. Or less	Low-Med	-----	-----	60-90 Min/180°(10-12 boneless)	
	Turkey	Breast	Low-Med	-----	-----	45-60 Min/180°	
	Cornish Hen	Whole	Low-Med	-----	-----	45-60 Min/170°	

## **Product Details**

Manufacturer	Sunjoy Industries Group Ltd.,
Model Name	BBQ
Model Number	G-BQ010PSS
Fuel	Propane
Fuel Supply	Disposable 1 lb. Propane canisters
Fuel Burn Time	2 - 4 Hours at recommended temperatures
Construction Materials:	
Exterior	100% Polished Stainless Steel
Interior	Stainless Steel, Brass and Cast Iron
Grill Surface Area	185 square inches
Grill Material	Stainless Steel
Number of Burners	1
Grill burner BTU per hour	10,000
Burner Material	Brass
Burner Valve Material	Brass & Aluminum
Ignition System	Integrated
Handle Material	Stainless Steel
Top Cover/Lid	Stainless Steel
Bowl	Stainless Steel
Shipping Weight	59.5 lbs
Product weight	49.6 lbs
Product height	44.5 inch
Product Diameter at base	19.9 inch
Product Diameter at grill	18.1 inch
Additional Features:	Comes Fully Assembled Control Panel Sliding Dual SS Lid Plate Heat Distribution

## **Limited Warranty**

This guarantee is for the periods herein specified when used under normal and reasonable conditions.

Burner is warranted for 25 years. The stainless steel body and lid are lifetime. All other parts including the handles, transition ring from the column to the bowl, all exterior plastic components, fire pan, inner heat distribution system, hinges, interior stainless steel, and other component parts are warranted for a period of one (1) year. The warranty is non-transferable to subsequent owners.

This warranty does not include the cost of property damage or any inconvenience due to the failure of the product. Nor does it cover damage due to misuse, abuse, accidents or damage resulting from transportation of the product. Nor does it include damage resulting from the commercial use of this product. If the product fails to operate due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at SUNJOY's discretion. If you wish to obtain service under this limited warranty, you should contact SUNJOY's Customer Service Department. The defective part, along with proof of purchase must be returned postage paid to SUNJOY INDUSTRIES GROUP LTD, We suggest you keep your purchase receipt as we may require additional proof of purchase.

### **In the State of California Only**

If refinishing or replacement of the product is not commercially practicable, the retailer selling the product, or SUNJOY INDUSTRIES GROUP LTD will refund the purchase price paid for the product less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. Additionally, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product to obtain service under this warranty.

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED HEREIN FOR THE PARTS DESCRIBED HEREIN.

Some states do not allow limitations on how long an implied warranty lasts; therefore the above limitation may not apply to you. Neither SUNJOY dealers, nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. SUNJOY's maximum liability shall not exceed the purchase price of the product paid by the original consumer. Some states do not allow the exclusion or limitation of supplementary or consequential damages; therefore the above limitation or exclusions may not apply to you.